

## Claims

- Sub<sup>5</sup> At
1. A method for the dehydration of naturally occurring organic substances containing biologically active components which comprises combining such material with an antimicrobial agent and heating the resulting mixture in particulate form at a temperature below which denaturization occurs until the water content is reduced to below which substantial microbial or pathogenic activity occurs.
2. The process of claim 1 wherein the antimicrobial agent is an ionizable salt.
3. A method for the dehydration of naturally occurring consumable substance, which comprises combining such substance with an ionizable salt and an additional antimicrobial agent and heating the resulting mixture in particulate form at a temperature below about 110° F until the water content is reduced to below 15 %.
- 43.3 C°
4. The method of claim 1 wherein the process is carried out in the presence of an oxygen containing antimicrobial agent and the ionizable consumable salt.
5. The method of claim 3 wherein the additional anti-microbial agent is a chlorine-containing compound.
6. The method of claim 3 wherein the substance is a protein.
7. The method of claim 6 wherein the protein is Type II collagen-containing protein.
8. The method of claim 2 wherein the salt is sodium or potassium chloride.

9. The method of claim 4 wherein the dehydration is carried out at temperatures of 100 to 110<sup>0</sup> F.
10. The method of claim 4 wherein the naturally occurring material is a plant species
11. The method of claim 10 wherein the naturally occurring material is aloe or foxglove.
12. The method of claim 4 wherein the naturally occurring material is from an animal.
13. The method of claim 12 wherein the naturally occurring material is bone cartilage.
14. The method of claim 13 wherein the bone cartilage contains Type II collagen.
15. The method of dehydrating chicken cartilage which comprises blending such with potassium or sodium chloride and dehydrating the resulting mixture in particulate form at temperatures below 110<sup>0</sup> F until the water content is reduced to below 10%.
16. The method of claim 15 wherein the chicken cartilage is also blended with a hypochlorite.
17. The process of claim 15 wherein the dehydration is carried out in the presence of hydroxypropyl methylcellulose or lecithin.